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Voluntary Public

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2012 Project Plan for National Food Safety Standards (for Comment)

Report Categories:

Sanitary/Phytosanitary/Food Safety

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Report Highlights:

On March 31, 2012, the Ministry of Health issued a public notice, soliciting public opinions concerning the “2012 Project Plan for National Food Safety Standards (Draft for Comments)”. The Plan lists national food safety standards MOH plan for develop in the year 2012, which were based on suggestions MOH received and opinions by the National Food Safety Standard Review Committee. The List contains 83 national food safety standards in four categories:

- Basic Standards: 4 standards
- Food additives: 45 standards
- Good production practice: 7 standards
- Method of inspection: 27 standards

The comment period ended on April 20, 2012. For full list of the standards and contact information, please follow the link:
<http://www.moh.gov.cn/publicfiles/business/htmlfiles/mohwsjdj/s3594/201204/54450.htm>

General Information:
BEGIN TRANSLATION

A Letter from General Office of Ministry of Health for Public Comments on 2012 Project Plan for National Food Safety Standards (Draft for Comments)

Ministry of Health of the People's Republic of China
www.moh.gov.cn
2012-04-01 14:41:41

Weiban Jianduhan [2012] No. 284

To all units concerned:

The Ministry of Health has solicited opinions on 2012 projects associated with national food safety standards in accordance with the *Food Safety Law* and the *Measures for Administration of National Food Safety Standards* to promote the development and revision of national food safety standards. The *2012 Project Plan for National Food Safety Standards (Draft for Comments)* is prepared by the Secretariat of National Food Safety Standards Review Committee (the Review Committee), based on the opinions gathered from all sides and the comments from relevant expert sub-committees under the Review Committee, and in consideration of the focused areas of 2012 national foods safety standards. It is hereby open for comments. Where "Institute Recommended to Formulate the Standard" is left blank, we welcome related departments to recommend qualified organizations to formulate the standards. Opinions and recommendations should be sent to the Secretariat of Review Committee by April 20, 2012.

Fax: 010-67711813

Email:foodsafetystandards@gmail.com

Attachment: *2012 Project Plan for National Food Safety Standards (Draft for Comments)*

March 31, 2012

Attachment

**2012 Project Plan for National Food Safety Standards
(Draft for Comments)**

S/N	Project	Develop /Revise	Institute Recommended to Formulate the Standard
Basic Standards			
1	Microbiological levels for ready-to-eat foods in catering industry	Develop	Jiangsu Provincial Institute for Health Supervision; Xi'an Municipal Institute for Food & Drug Inspection
2	Radionuclide concentrations in food	Revise	Radiation Medicine Research Institute affiliated to Chinese

			Academy of Medical Sciences
3	Food classification and glossary	Develop	China National Center for Food Safety Risk Assessment; China National Food Industry Association
4	General standards for health (functional) foods	Revise	Health Food Review Center under the State Food and Drug Administration
Food Addictives			
5	Food additive Polyoxyethylene Polyoxypropylene	Develop	Technology Center of Guangdong Entry-Exit Inspection and Quarantine Bureau
6	Food additive N-hexane	Develop	China National Research Institute of Food & Fermentation Industries
7	Food additive Magnesium silicate	Develop	China National Research Institute of Food & Fermentation Industries
8	Food additive Activated carbon	Develop	China National Research Institute of Food & Fermentation Industries
9	Food additive Bentonite	Develop	China National Research Institute of Food & Fermentation Industries
0	Food additive Palladium	Develop	CNOOC Tianjin Chemical Research & Design Institute
1	Food additive Kaoline	Develop	CNOOC Tianjin Chemical Research & Design Institute
2	Food additive Polyacrylamide	Develop	CNOOC Tianjin Chemical Research & Design Institute
3	Food additive Calcium phosphate	Develop	CNOOC Tianjin Chemical Research & Design Institute
4	Food additive Ammonium chloride	Develop	CNOOC Tianjin Chemical Research & Design Institute
5	Food additive Nickel	Develop	CNOOC Tianjin Chemical Research & Design Institute
6	Food additive Hydrogen	Develop	CNOOC Tianjin Chemical Research & Design Institute
7	Food additive Perlite	Develop	CNOOC Tianjin Chemical Research & Design Institute
8	Food additive 1-butyl alcohol	Develop	SINOPEC Beijing Chemical Research & Design Institute
9	Food additive naphtha 6# petroleum	Develop	SINOPEC Beijing Chemical Research & Design Institute
0	Food additive Propane	Develop	SINOPEC Beijing Chemical Research & Design Institute
1	Food additive Butane	Develop	SINOPEC Beijing Chemical Research & Design Institute
2	Food additive Petroleum ether	Develop	SINOPEC Beijing Chemical Research & Design Institute

3	Food additive	Ether	Develop	SINOPEC Beijing Chemical Research & Design Institute
4	Food additive	Mogroside	Develop	Technology Center of Guangxi Entry-Exit Inspection and Quarantine Bureau
5	Food additive and its emulsion	Polydimethylsiloxane	Develop	To be advised
6	Food additive	Insoluble Polyvinylpyrrolidone (PVP)	Develop	To be advised
7	Food additive	Higher alcohol fatty acid ester complex	Develop	To be advised
8	Food additive	Solidified tannin	Develop	To be advised
9	Food additive	Polystyrene	Develop	To be advised
0	Food additive	Polyglycerol ester of polylinoleic acid	Develop	To be advised
1	Food additive	Polyoxypropylene glycerol ether	Develop	To be advised
2	Food additive	Polyoxypropylene oxyethylene glycol ether	Develop	To be advised
3	Food additive	Mineral oil	Develop	To be advised
4	Food additive	sucrose polypropylene ester	Develop	To be advised
5	Food additive	L-cysteine chloride	Develop	To be advised
6	Food additive	galactomannan	Develop	To be advised
7	Food additive	Mono-caprylin	Develop	To be advised
8	Food additive	Tripotassium glycyrrhizate	Develop	To be advised
9	Food additive	Funoran	Develop	To be advised
0	Food additive	saflor yellow	Develop	To be advised
1	Food additive	Adipic acid	Develop	To be advised
2	Food additive	Curcumin	Develop	To be advised
3	Food additive	Tartaric acid	Develop	To be advised
4	Food additive	Polyethylene glycol	Develop	To be advised
5	Food additive	Polyvinyl alcohol	Develop	To be advised
6	Food additive	Soap pod gellan	Develop	To be advised
7	Food additive	Disodium calcium edetate	Develop	To be advised
8	Food additive	Aspartyl methyl phenylalanine sulfacetamide acid	Develop	To be advised
9	Food additive	Liquid carbon dioxide (coal gasification method)	Develop	To be advised

Production and Operation Specifications

0	Hygienic Specifications for Meat Processing Plants	Revise	Circulation Industry Center of Ministry of Commerce; Heilongjiang Provincial Institute for Health Supervision; Shandong Entry-Exit Inspection and Quarantine Bureau
1	Hygienic Specifications for Condiment	Revise	China Condiment Industry

	Production		Association
2	Hygienic Specifications for Quick-Frozen Foods	Develop	Chinese Institute of Food Science and Technology
3	Hygienic Specifications for Livestock & Poultry Slaughtering and Sterilization	Develop	Circulation Industry Center of Ministry of Commerce
4	Hygiene Specifications for Set-Packaged Drinking Water	Revise	China Beverage Industry Association
5	Hygienic Specifications for Thermal Processing of Spices	Develop	Shanghai Research Institute of Fragrance & Flavor Industry
6	Specifications for Good Production of Health (Functional) Food	Revise	Guangdong Food and Drug Administration
Methods and Practices for Inspection			
7	Determination of Acid Value in Food	Revise	Shanghai Grain Research Institute
8	Determination of Peroxide Number in Food	Revise	Wuhan Product Quality Supervision & Testing Institute
9	Determination of Carbonyl Value in Food	Revise	Shenzhen Entry-Exit Inspection and Quarantine Bureau
0	Determination of Residual Solvents in Food	Revise	Chinese Academy of Inspection and Quarantine
1	Determination of TVB-N in Food	Revise	Tianjin Entry-Exit Inspection and Quarantine Bureau
2	Determination of Trimethylamine Nitrogen in Food	Revise	China National Center for Food Safety Risk Assessment
3	Determination of Methanol and Higher Alcohols in Food	Revise	To be advised
4	Determination of Cyanide in Food	Revise	Shanxi Entry-Exit Inspection and Quarantine Bureau; Food Quality Supervision, Inspection and Testing Center of Ministry of Agriculture (Zhanjiang)
5	Determination of Polarity Components in Edible Oil During Frying Process	Revise	To be advised
6	Determination of Formaldehyde in Food	Revise	To be advised
7	Determination of Malondialdehyde in Food	Revise	Guangxi Entry-Exit Inspection and Quarantine Bureau
8	Determination of Colorants in Food, including Curcumin, Lutein and B-Carotene	Revise	Technology Center of Fujian Entry-Exit Inspection and Quarantine Bureau; Shenyang Entry-Exit Inspection and Quarantine Bureau
9	Determination of Acidity Regulators in Food, including Adipic Acid and Fumaric Acid	Revise	Technology Center of Heilongjiang Entry-Exit Inspection and Quarantine Bureau; Hunan Entry-Exit Inspection and Quarantine Bureau
0	Determination of Diaminotoluene in	Revise	Chongqing Center for Disease

	Composite Bag And Film		Control and Prevention
1	Determination of Polydextrose in Food	Develop	China National Center for Food Safety Risk Assessment
2	Determination of 1,3-dioleic acid 2-cetylic acid triglyceride in Food	Develop	Fujian Center for Disease Control and Prevention
3	Determination of Lactoferrin in Food	Develop	To be advised
4	Determination of Fructooligosaccharides Galactooligosaccharides and in Food	Develop	To be advised
5	Determination of raffinose in Food	Develop	To be advised
6	Determination of Sweetener Acesulfame K	Develop	To be advised
7	Technical Specifications for Food Microbiological Re-examination	Develop	China National Center for Food Safety Risk Assessment
8	Microbiological Examination for Food Hygiene Test of Clostridium Botulinum and Botulinum Toxin	Revise	Sichuan Provincial Center for Disease Prevention and Control
9	Microbiological Examination for Food Hygiene Identification of Common Toxic Molds	Revise	China National Center for Food Safety Risk Assessment
0	Microbiological Examination for Food Hygiene Enterocolitis Yersinia Test	Revise	Jiangsu Provincial Center for Disease Prevention and Control
1	Technical Requirements of Toxicological Evaluation and Pathological Examination for Food Safety	Develop	China National Center for Food Safety Risk Assessment
2	High-purity Germanium Gamma Spectroscopy for Radionuclides in Food	Develop	National Institute for Radiological Protection, China CDC
3	Testing Methods for Radioactive Substance in Food and Drinking Water	Revise	Radiation Medicine Research Institute affiliated to Chinese Academy of Medical Sciences

End of Translation.